



ABACUS®

# ABACUS RESTAURANT

CHEFS TASTING MENU AVAILABLE  
TUESDAY THRU FRIDAY

## HAPPENINGS

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Join Us In The Lounge Every Wednesday  
Featuring A Special Menu  
50% Off Cocktails

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COME CELEBRATE GRADUATION SEASON WITH US  
FRIDAY, MAY 17<sup>TH</sup> – SATURDAY, JUNE 1<sup>ST</sup>  
VUEVE CLICQUOT LA GRANDE DAME ROSE \$100 OFF  
&  
½ PRICE ON BOTTLES \$400 AND OVER

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EXECUTIVE CHEF CHAD BOWDEN  
SOUS CHEF CRAIG SHINN  
SUSHI CHEF ANTONIO MATEOS

LET ABACUS-JASPERS CATERING  
HANDLE YOUR NEXT EVENT  
ABACUSJASPERS.COM

A B A C U S S U S H I

FAVORITE ROLL	18.
CREAM CHEESE, SHRIMP, AVOCADO, CRAB	
VIP ROLL	19.
CUCUMBER WRAPPED, SPICY TUNA, AVOCADO, CRAB	
TEMPURA FRIEDTAMPICO ROLL	20.
CREAM CHEESE, CRAB, EEL, AVOCADO, SERRANO-CRAB SALAD	
SPIDER ROLL	20.
SOFT SHELL CRAB, AVOCADO, CUCUMBER, MASAGO	
SUNSHINE ROLL	21.
SPICY SALMON, AVOCADO, TOPPED WITH SALMON & BLOOD ORANGE	
PICASSO ROLL	22.
SPICY TUNA, ROASTED PINEAPPLE, AVOCADO, SALMON	
SURF & TURF PRESSED SUSHI	22.
WAGYU BEEF, LOBSTER, AVOCADO, HABANERO CREAM CHEESE, RED TOBIKO	
TUNA, SALMON, AND AVOCADO PRESSED SUSHI	22.
SRIRACHA SPICED TUNA	
HAWAIIAN HAMACHI SASHIMI	20.
YUZU VINAIGRETTE, TOGARACHI, FRESH JALAPENO	

S M A L L P L A T E S

SMOKED CHICKEN TORTILLA SOUP	
GRILLED CORN, AVOCADO, TORTILLA STRIPS	12.
LITTLE GEM LETTUCE & HERB SALAD, GREEN GODDESS	
RADISH, CHIVE, CHERVIL, BRAZOS VALLEY SMOKED GOUDA	13.
PROFOUND FARMS BABY CAESAR SALAD	
HEIRLOOM BABY TOMATOES, WHITE ANCHOVIES, PARMESAN	13.
COMMUNITY WITBIER P.E.I. MUSSELS, SMOKED BACON LARDONS	
VENISON SAUSAGE, MUSTARD SEEDS, GRILLED BAGUETTE	16.
FRIED TEXAS BOB WHITE QUAIL KNOTS	
SPICY BUFFALO SAUCE & BLEU CHEESE CREMA	16.
CRISPY MASA CRUSTED ROCK SHRIMP	
BLACK BEAN PUREE, SMOKED PAPRIKA CATALINA VINAIGRETTE	18.
LOBSTER-SCALLION “SHOOTERS”	
RED CHILE-COCONUT SAKE	22.

B I G P L A T E S

ROASTED ROMANESCO & BROCCOLINI RIGATONI LEMON DOUBLE CREAM, PARMESAN	19.
GRILLED BERKSHIRE PORK TENDERLOIN TEXAS PEACHES, BABY FENNEL, TRUFFLED CHIVE AIOLI	30.
PAN ROASTED SCOTTISH SALMON, MINT-ENGLISH PEA SAUCE ROASTED GARLIC HUMMUS, SPICY SESAME GREEN BEANS	35.
CAST IRON PEKIN DUCK BREAST, BLACK GARLIC BEURRE BLANC BABY ZUCCHINI & PICKLED HEIRLOOM CORN	34.
PAN SEARED GULF REDFISH OSCAR, LUMP CRAB ASPARAGUS, GARLIC MASHERS, LEMON-CAPER BUTTER	36.
HARDWOOD GRILLED CERVENA VENISON, LAVENDER HONEY BUTTER CHARRED CORN, JALAPENO CHEDDAR GRITS, PICKLED RED ONIONS	38.
FIRE ROASTED WAGYU BEEF FILET, PICKLED BLACKBERRIES, CORN FIDDLEHEAD FERNS, SQUASH, MUSHROOMS, HIBISCUS YUZU PONZU	49.

S I D E S

WOOD GRILLED ASPARAGUS, VER JUS	10.
CRISP BRUSSELS, BACON, SHERRY VINAIGRETTE	10.
ROASTED ROMANESCO & BROCCOLINI	10.
MAC & CHEESE, FOUR CHEESE MORNAY, SMOKED BACON	12.
KENNEBEC FRIES W/ ABACUS DUST	10.
KENNEBEC FRIES W/ WHITE TRUFFLE OIL & PARMESAN	12.
CREAMY BLACK TRUFFLE RISOTTO	15.

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOOD BORNE RELATED ILLNESS  
PLEASE DISCUSS ANY FOOD ALLERGIES WITH YOUR SERVER PRIOR TO PLACING YOUR ORDER.